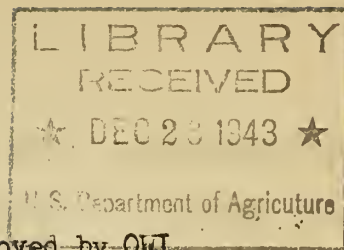


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WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.



(NOTE: The following script, which has been approved by OWI, will require approximately four and one-half minutes to present. This script may be used by itself, or as part of a 15-minute or half hour program. Real names can be substituted for the fictitious "Mr. Announcer", "Mrs. Expert", and "Mrs. Housewife", used only to indicate character.)

(III) REDUCE WASTE WITH NEW TABLE MANNERS AND BETTER USE OF LEFTOVERS

ANNOUNCER: Food Fights For Freedom! On the world's battlefronts...and in our own homes! But between the plough and the dinner plate, we waste needlessly 20 to 30 percent of all the food we produce! Enough food for our Armed Forces, and our Allies as well! Wasting food is like giving food to the enemy...

VOICE I: America needs all the food she can get...yet Americans leave food on their plates for "Mrs. Manners"! Pre-war table manners cause waste.

VOICE II: The garbage pail is often the best-fed member of the family. And the icebox is often the stepping-stone to the garbage pail. Leftovers are thrown away at once, or put in the icebox and forgotten 'til they spoil.

ANNOUNCER: Food wasted cannot fight for freedom...And food MUST fight for freedom. Let's cut down our food waste!

MRS. EXPERT: Mr. Announcer, may I interrupt? There's something I want to ask Mrs. Housewife.

MRS. HOUSEWIFE: Here I am, Mrs. Expert. What's on your mind?

MRS. EXPERT: I want to give you a personal invitation to join our Clean Plate Club. It's the most UNexclusive club in town, but extremely fashionable!

MRS. HOUSEWIFE: I'm not sure I could afford to join. What're the dues?

MRS. EXPERT: A clean plate at every meal, those are the dues.

MRS. HOUSEWIFE: You mean, I'd have to pay dues three times a day by cleaning my plate at every meal? Well, that's cheap enough! Any other requirements for joining the Clean Plate Club!

MRS. EXPERT: You have to pledge that you and your family will finish all food on your plate for the duration and six months after. Our family joined a little while ago, and I think it's already cutting down our food bills as well as our food waste. And it means we're all getting the food we need for good health.

MRS. HOUSEWIFE: But speaking of cleaning your plate -- sometimes it's rather hard to eat up gravies and vegetable juices...

MRS. EXPERT: I mean gravy, too. Let's adjust our table manners as we've adjusted many other parts of our life to all-out war. Good war-time manners mean eating all the food on our plates...and we can break off a piece of bread to soak up the gravy....That's one way to get full value from our meat ration points! And citrus fruits are another food that is sometimes short...so Clean Plate Clubbers squeeze their grapefruits dry. Maybe you have some ideas, too, Mrs. Housewife.

MRS. HOUSEWIFE: Speaking of making the most of our meat...I can think of something my children would just love; to pick up their chicken bones or chop bones in their fingers, and gnaw the last bit of meat off 'em. Somehow they seem to think the meat closest to the bone is the most delicious.

MRS. EXPERT: In wartime, it'd be good if we ALL felt that way. With ideas like that, you'll easily qualify for the Clean Plate Club. Another part of wartime good manners, is, tip soup bowls for the last drops of soup. And let's not neglect the parsley, watercress, and lettuce leaf garnish on our plates...they're just full of vitamins and minerals.

MRS. HOUSEWIFE: There's only one trouble about all this, Mrs. Expert. Should people eat food they really don't want, when they've had all they need and are full? Overeating is as wasteful as leaving food on a plate.

MRS. EXPERT: The Clean Plate Club solves that dilemma in several ways: Watch the size of the servings. And don't force guests to have second helpings or dishes they don't like...that sort of hospitality on your part, that sort of politeness on the part of guests is quite out of fashion! And you learn to be clever with food that's left over...

MRS. HOUSEWIFE: Now there's something you can help me with — leftovers, I mean. I'm afraid MY icebox sometimes becomes a stepping-stone to the garbage pail, when I put leftovers away and forget about them.

MRS. EXPERT: I used to have leftover trouble, until I learned how important saving food is...But once you're conscious of making the most of food...well, it's no harder to use leftovers than to do any of the other things we women've learned in this war. The main point is to use our imagination and sense of adventure. And when we store leftovers cold and covered, and use them as soon as possible, they stay appetizing until they reappear on the table.

MRS. HOUSEWIFE: Let's take a specific food. Meat for instance. What can we do with a roast besides serving it sliced cold...or what can do we with other leftover meats?

MRS. EXPERT: Meat is really one of the ~~easiest~~ leftovers to cope with. Maybe I'm lucky, because my family's fond of hash. They also like croquettes, meat loaf, and minced meat on toast. If you don't have enough meat left over, you can combine it with new meat in the meat loaf, or in baked stuffed pepper, Irish stew, or chili. And leftover meat is good added to vegetable soup, or to scrambled eggs. What next?

MRS. HOUSEWIFE: Well, I suppose using leftover vegetables is my worst problem. How do YOU do it? Have you some good ideas?

MRS. EXPERT: My family likes leftover vegetables creamed...you can use up little bits of several vegetables at once that way. Or I put them in a casserole with a white sauce and breadcrumbs on top.

MRS. HOUSEWIFE: U-m-m-m, that sounds DELICIOUS..and you're using leftover bread, too!

MRS. EXPERT: A jellied vegetable salad is another good disguise. And you can always use the vegetables in a nourishing hot soup. Then baked beans make a good lunch box sandwich, and soup, too, and even salad! You know, our whole family is cooperating in using leftovers. When a dish made with leftovers comes on the table, the first person to see through the disguise may whisper two lines from an old poem!

"And what they could not eat that night,
The queen next morning fried!

And then they eat every morsel!

MRS. HOUSEWIFE: The main point about leftovers, apparently, is to avoid "garbage" dishes. I know MY morale suffers when today's beans are tomorrow's...beans!

MRS. EXPERT: The idea is to produce an entirely new dish, by using garnishes, new combinations, or a sauce. We might call it artful camouflage. And the military term is appropriate for our war on food waste. It's really a WAR, Mrs. Housewife, and we're commanders-in-chief on the homefront. The victory we'll achieve in our kitchen campaign will mean more food, more money, and more health for ourselves and our families. Let's work on the little bits and dribblets of food we've been wasting...in stores, in our kitchens, on the dinner table, in the icebox. Let's start a whispering campaign against food waste.

ANNOUNCER: You've just heard...(STANDARD CLOSEOUT)

